

6 MAJOR FOODBORNE ILLNESS

Food allergic reaction can range from mild discomfort to life-threatening illness.

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Hepatitis A

- Contaminated water
- Contaminated food
- Fecal matter contact
- Cross-contamination

E. Coli

- Contaminated water
- Contaminated food
- Fecal matter contact
- Undercooked meat
- Raw Milk

Norovirus

- Direct contact
- Fecal matter contact
- Bodily fluid transfer
- Contaminated water

Salmonella (typhoidal)

- Undercooked meat
- Contaminated raw fruits & vegetables
- Raw/ undercooked eggs
- Raw milk

Salmonella (non-typhoidal)

- Food of animal origin
- Contaminated raw fruits & vegetables
- Processed foods
- Contaminated water

Shigella

- Contaminated water
- Contaminated food
- Fecal matter contact
- Cross-contamination
- Sick food handler

How to prevent?

Always properly wash hands.

Cook foods thoroughly to correct internal temperature.

Use separate utensils and equipment for raw and ready-to-eat foods.

Store foods separately and in the correct areas and temperature.

Sick workers must avoid attending service.

Use clean source of food and water

Temperature Checks

Proper Hygiene,

